



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



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Establishment Name: LORWILL CATERING SERVICE

Permit Holder:

VALDEZ, LORNA M

Inspection Date: 4/12/18

Sanitary Permit No.: 170002516

Location: #252 MARINE CORPS DRIVE, DEDEDO, GUAM

Time In: 2:15 PM Time Out: 5:00 PM Establishment Type: Catering Area Number: 1 Phone Number: 7771266

Inspection Reason: Follow-up Complaint Investigation Grade: A Rating: 10

No. of Risk Factor/Intervention Violations: 1 Follow-up: Yes Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 4/22/2018 3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection
R = Repeat violation PTS = Dement points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	In	Person in charge present, demonstrates knowledge, and performs duties			6	16	N/O	Proper cooking time and temperatures			6
Employee Health						17	N/O	Proper reheating procedures for hot			6
2	IN	Management awareness; policy present			6	18	N/O	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion			6	19	In	Proper hot holding temperatures			6
Good Hygienic Practices						20	IN	Proper cold holding temperatures			6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	21	Out	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth			6	Consumer Advisory					
Preventing Contamination by Hands						22	NA	Consumer Advisory provided for raw or undercooked foods			6
6	In	Hands clean and properly washed			6	Highly Susceptible Populations					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	23	NA	Pasteurized foods used; prohibited foods not offered			6
8	In	Adequate handwashing facilities supplied and accessible			6	Chemical					
Approved Source						24	NA	Food additives: approved and properly used			6
9	In	Food obtained from approved source			6	25	In	Toxic substances properly identified, stored, used			6
10	In	Food received at proper temperature			6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated			6	26	NA	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
Protection from Contamination											
13	IN	Food separated and protected			6						
14	IN	Food contact surfaces: cleaned and sanitized			6						
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Dement points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42		Single-use/single-service articles:			1
Food Temperature Control											

Person in Charge (Print and Sign) LORNA VALDEZ

DEH Inspector (Print and Sign) J.Cruz

Secondary Inspector: J.Garcia

Tertiary Inspector:

Signature Date: 4/12/2018

4/12/2018

Signature

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Food Temperature Control				
30		Proper cooling methods used; adequate equipment for temperature control		1
31		Plant food properly cooked for hot holding		1
32		Approved thawing methods used		1
33		Thermometer provided and accurate		1
Food Identification				
34		Food properly labeled; original container		1
Prevention of Food Contamination				
35	Out	Insects, rodents, and animals not present	N	N 2
36		Contamination prevented during food preparation, storage & display		1
37		Personal cleanliness		1
38		Wiping cloths: properly used and stored		1
39		Washing fruits and vegetables		1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.				
Utensils, Equipment and Vending				
42		Single-use/single-service articles: properly stored, used		1
43		Gloves used properly		1
44	Out	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	N	N 1
45		Warewashing facilities: installed, maintained, used; test strips		1
46		Nonfood-contact surfaces clean		1
Physical Facilities				
47		Hot & cold water available, adequate pressure		2
48		Plumbing installed; proper backflow devices		2
49		Sewage and wastewater properly disposed		2
50		Toilet facilities: properly constructed, supplied, & cleaned		2
51		Garbage/refuse properly disposed; facilities maintained		2
52	Out	Physical facilities installed, maintained, and clean	N	N 1
53		Adequate ventilation and lighting; designated areas use		1
Documents and Placards				
54		Sanitary Permit, Health Certificates		2

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
CHIX/BACK FREEZER	35.5		
PORK/BACK FREEZER	36.5		
BEEF/FREEZER	38.0		
CHIX/REAR UPRIGHT CHILLER	27.0		
PORK/UPRIGHT CHILLER	34.0		
GROUND PORK/ UPRIGHT CHILLER	37.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A FOLLOW-UP INSPECTION WAS CONDUCTED AND COMPLAINT #18-082 REGARDING ROACHES PRESENT AT THE ESTABLISHMENT. PREVIOUS INSPECTION CONDUCTED 2/23/18 (17/B). PIC VERBALLY REQUESTED MORE TIME FROM PREVIOUS INSPECTION VIOLATIONS. NO RE-INSPECTION REQUEST WAS SUBMITTED.	
	THE FOLLOWING WAS OBSERVED: NO EVIDENCE TO SUPPORT THE COMPLAINT WAS FOUND DURING THE INSPECTION. ALL PREVIOUS VIOLATIONS WERE CORRECTED. THE FOLLOWING NEW VIOLATIONS WAS OBSERVED:	
21	PHF/TCS FOODS IN UPRIGHT CHILLER NOT PROPERLY DATE-MARKED. ALL PHF/TCS FOODS HELD FOR MORE THAN 24 HOURS SHALL BE PROPERLY DATE-MARKED TO ENSURE TIMELY DISPOSITION.	4/22/2018

Person in Charge (Print and Sign) LORNA VALDEZ

DEH Inspector (Print and Sign) J. Cruz

Secondary Inspector: J. Garcia

Tertiary Inspector:

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35	MULTIPLE OUTER OPENINGS FOUND IN EXIT AND ENTRANCE TO DINING AREA AND BBQ AREA. ALL OUTER OPENINGS SHALL BE PROPERLY SEALED TO PREVENT PESTS FROM ENTERING THE ESTABLISHMENT.	5/12/2018
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Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

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44	METAL NON-FOOD GRADE CONTAINERS USED TO DISPENSE RICE, SALT, AND SUGAR. ALL FOOD AND NON-FOOD CONTACT SURFACES SHALL BE PROPERLY CONSTRUCTED TO PREVENT CONTAMINATION.	5/12/2018
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52	UNNECESSARY ARTICLES (CARDBOARD BOXES AND OLD EQUIPMENT) IN REAR OF RESTAURANT. ALL UNNECESSARY ARTICLES SHALL BE REMOVED FROM THE ESTABLISHMENT TO PREVENT PEST HARBORAGE.	5/12/2018
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	PHOTOS WERE TAKEN "B" PLACARD NO. 01008 REMOVED "A" PLACARD NO. 02645 ISSUED BRIEFED PIC ON ABOVE	
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